



WOMEN'S DAY CAKE DECORATION MASTERCLASS



*Celebrate Women's Day with a
Creative Afternoon of Sweet Treats, Tea & Connection*

Join us for a delightful Women's Day experience at The President Hotel. Enjoy a Mimosa on arrival before taking part in a guided **Bento Cake Decoration Masterclass** hosted by Chef Chante. Unleash your creativity as you decorate your own beautiful cake, while enjoying unlimited tea and a delicious harvest table spread.

9 August 2026 | 12:30 – 16:00

R595 per adult | R325 per child | Mimosa Welcome Drink | Guided Bento Cake
Decoration Masterclass with Chef Chante | Unlimited Tea | Harvest Table Offering

Booking Essential

+27 (0)21 434 8111 | *Whatsapp* 071 368 9529

bookings@presidenthotel.co.za | *www.presidenthotel.co.za*

Take Your Seat



WOMEN'S DAY MENU

Cheese and Charcuterie Table

Table will be setup in a large harvest style

Local Artisanal cheese

Selection of 4 varieties of cheese from soft to hard cheeses locally sourced

Selection of biscuits, lavash, breadsticks and breads

Marinated olives and vegetable crudités

Variety of dips – beetroot hummus, carrot hummus, classic tzatziki, chilli jam, etc

High Tea Selection

Fresh oysters, apple and mango salsa, chilli and honey dressing (Shellfish)

Salmon and Avocado Rose, Sesame and Teriyaki glaze with fresh spring onion (Chilli)

Fresh Honey Glazed Salad, Re quinoa, candied walnuts, goats cheese and rocket

Hot Canapés

Mini brioche roll, confit duck, crisp vegetables, crunchy peanut sauce, sesame seeds. (N/G/ D)

Mini Brioche lobster roll, fresh fennel salad with dill aioli (Shellfish/ D)

Ponzu sautéed beef, crispy rice spring onion and chili salad, kepi mayo (D/ G)

Lamb croquettes, cranberry and honey compote, basil chimichurri

Roasted baby aubergine, sesame and nuts dukkha, red pepper puree (Skewer) (V/ N)

Sweet Cakes

Served high tea opera style

Poached peach, mascarpone crème, hazelnut (G/DN)

Milk chocolate, exotic berries, vanilla bean crème anglaise (D/G)

Butternut tart, orange compote, cinnamon whip ganache (G/D)

Mini Scones with fresh cream, lemon curd and fynbos honey drizzle (G/D)